

# THE HOME, ITS PROBLEMS AND ITS INTERESTS



TOILETTE FOR A SUMMER AFTERNOON.

Some very smart features of the newer fashions are exemplified in this dainty toilette, intended for the garden party, the races or other afternoon amusements. The skirt is in a dull shade of Bellegue blue—one of the porcelain tints—with a dot in a darker tint scattered at wide intervals over the surface. The coat is in a plain silk of the same shade of blue, emphasizing the newer mode of coat and skirt to contrast rather than match. Much use is made of a yellowish batiste embroidery, this forming the underblouse, and a broad berthe frill that passes around the shoulders, stopping short on either side of the vest. The silk is laid in downward-turning pleats all around, the contour of the figure being followed exactly and a very smart little basquine of odd shape is attached a trifle below the waistline, to fall in a cascade position in the back.

The skirt is a novel design, the soft silk laid in deep pleats at the band, but these neither stitched down nor yet pressed. A very full box ruche is made of three ribbons of varying width, the one posed flat against the other, and this ruche is posed in a double festoon that intersects at wide intervals along the foot of the skirt. The drop skirt is made with the new Paquin flounce of hair-cloth, which serves as a modish foundation for the swirling fullness of the outer skirt, the hem of which measures in the neighborhood of some dozen yards.

The sleeve is one of the elbow persuasion, very full and puffy, and with a plain band strap catching the fullness over the elbow, and serving likewise to top the embroidered batiste frill that makes such a smart finish.

## PRETTY WATER GARDENS MADE TO STAND ON PIAZZAS

A miniature aquatic garden artistically planted in a big family washing tub fitted with pipes that keep the water constantly flowing in and out makes one of the prettiest porch decorations that can be made for summer cottages. It is less expensive than planting a flower plot at the side of the house, and much cooler looking.

Before purchasing these water flowers the largest tub in the house must be sacrificed by the laundry and converted into a pond or basin the equivalent of which wealthy persons spend hundreds of dollars in building.

The best plan is to paint the old tub both inside and out to help preserve it. Most persons prefer a coat of green, because it harmonizes with any color flower that blooms.

A layer or two of pebbles is first placed on the bottom to give the air a chance to circulate about the roots of the plants, and keep them in a healthy condition. Then add ten or fifteen inches of sand soil. Put it loosely into the tub, and with the exception of the running water the bed for the plants is ready. If the tub is of wood on either side of this improvised pond, bore two holes about an inch from the top, and through these small pipes are forced, one that brings in the fresh water, the other that carries the water off, so that it is constantly in motion about the stems of the plants. Of course such a garden could be kept without having the water steadily running through the tub, but unless it is frequently changed it would become stagnant, and in time as a result the plants would be unhealthy. The intake must always be gentle, not to damage the plants.

**Fitting Pipes.**

Fitting the pipes is by no means expensive and may be done by any member of the family. Every suburban house has an outside water connection for a garden hose. To this attach a piece of rubber tubing just long enough to reach to the tub. It will be in no one's way, and is disconnected when use of the hose is desirable. The aquatic garden might stand uninjured a day without fresh water, though this is not a good plan. The outlet pipe, which is a couple of inches below the inlet, is also rubber and may be led into the pipe on the house that draws water from the roof.

When the tub has been filled almost to the top with water the plants may be put deep into the soil so that the roots will go down to the bottom among the pebbles. The hardest water plants are Japan lotus, that has beautiful pink, purple, yellow, and white flowers, the American pond lilies with pink and white blooms and the black bamboo plant that has no blossoms but puts out rich green leaves that are so dark they look black. These plants all range in price from twenty-five cents up according to size; one of each could easily be planted in a tub three feet in diameter.

**Plant Border.**

To further carry out the idea of an aquatic garden a border of water plants is necessary. As these water grasses and bamboo plants grow at the side of the pond, and not in the

## A LUNCHEON WITH WHICH CHERRIES ARE SERVED

Plain White or Pale Green Dishes Harmonize Best With the Cherries.

By CORNELIA C. BEDFORD.

Native cherries begin to make their appearance in the Eastern States about the 20th of June and some three weeks thereafter can usually be had in abundance. The season for this delicate fruit is so brief that instant advantage must be taken of it and the suburbanite or country housekeeper who has the good fortune to have a red cherry tree in full bearing will want to celebrate her good fortune by giving a luncheon to a few choice friends.

When looking over the contents of her china closet she will do well to set aside for use pure white dishes—if any color must appear a pale green is the one that will best harmonize with the glowing red of the fruit and cut-glass is always in order. For favors tiny baskets of green tinted wicker chip of prairie grass in its natural color would be admirable, filling each to overflowing with the glossy cherries. As a centerpiece take a low round basket, of plain weave and heap it with large perfect clusters of the cherries, stems downward, stand on a white embroidered doily and edge it with white roses each in a cluster of its own foliage. The place cards are best plain white, in planning the menu serve cherries in as many ways as possible; the one given here admits of their own appearance with each course.

**Cold Cherry Soup.**  
Bread Sticks. Roast Almonds.  
Creamed Lobsters in Paper Cases.  
Finger Rolls. Reddishes. Dressed Cherries.  
Broiled Lamb Chops. Cherry Sauce.  
Green Peas. Potato Balls.  
Cherry Salad. Mayonnaise.  
Finger Wafers.  
Frozen Cherries. Sponge Cake.  
Creamed Cherries. Cherry Nectar.

**Cold Cherry Soup.**  
To prepare for ten persons take for the soup two pounds of sour or morello cherries. Stone one quarter of them and drop into a syrup made with one pint of water and one cupful of sugar. Boil gently for five minutes; then set aside to cool. Pound the remainder, with stones and all, mix them with three pints of water and sufficient sugar to sweeten palatably—the exact quantity depending upon the taste. Strain through a sieve and simmer until clear; then rub through a sieve and chill. To serve drop the whole fruit in the tureen and pour the strained soup over them. A little claret or Rhine wine may be added if liked.

**Roast Almonds.**  
Jordan almonds are long, smooth and thin skinned and so are generally preferred for salting or roasting. Drop a half-pound of them into a saucepan of boiling water, let stand for half a minute and drain—this removes much of the skin coloration and leaves them white. Pound the remainder, with stones and all, mix them with three pints of water and sufficient sugar to sweeten palatably—the exact quantity depending upon the taste. Strain through a sieve and simmer until clear; then rub through a sieve and chill. To serve drop the whole fruit in the tureen and pour the strained soup over them. A little claret or Rhine wine may be added if liked.

**Creamed Lobster for Second Course.**  
Two one-pound cans of lobster meat or four pounds of live lobster will be required for the second course. If canned, open, turn out and aerate thoroughly for two hours before using; the whole lobsters must be boiled, cooled, opened and the meat extracted. Cut into suitable pieces—there should be fully two cupfuls and a half. Have ready one cupful and a half of hot milk, put in the lobster meat, two tablespoonfuls each of butter and flour, one half teaspoonful of salt and the same amount of pepper. Stir the mixture until melted and bubbling, then gradually add the milk, continuing to stir until thick and smooth. Add the lobster meat, a saltspoonful of made mustard, more salt and paprika if needed and stand over hot water for ten minutes. Just before taking from the fire add the yolks of two eggs beaten with two tablespoonfuls of cream and one teaspoonful of lemon juice. Fill little paper cases with the mixture and sprinkle the top of each with some of the lobster coral, or, if there is no coral, a little paprika. The reddishes should be of as deep color as can be made; if true, but it is exquisitely rounded, and indicates a charming, affable nature. Another long neck, one, however, which is thin, belongs to the timid, over-sensitive person.

**Cherry Sauce—A New Recipe.**  
The cherry sauce served with the choppy will prove to many. It comes to us from across the ocean where it is much esteemed as an accompaniment to lamb. To prepare it boil gently together the following quantities, three cupsful of water and three whole cloves. When the cherries are very soft, rub all through a sieve and return to the fire. When simmering add a saltspoonful and a half of flour smoothly blended with a little cold water and stir until thickened. Drop in one tablespoonful of butter, a third of a teaspoonful of salt and stir and cook slowly for ten minutes. If necessary, it may now be placed over hot water until needed. A moment before taking it from the fire add the strained juice of a large lemon and three tablespoonfuls of claret.

**Potato Balls.**  
To cut the potato balls expeditiously, a special utensil called a potato ball cutter is needed; failing this, cut in small dice. Drop into boiling salted

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water and cook until tender but unbroken, then drain. Drop over them two tablespoonfuls of butter cut in bits and shake occasionally until it is entirely absorbed. When they are turned into the serving dish sprinkle with a very little finely chopped parsley.

**Cherry Salad.**  
To make the salad take three pints of the largest, best cherries, remove the stems and carefully pit them; in each insert a shelled hazel nut then stand on ice to chill. For the mayonnaise stir two raw egg yolks with a scant half teaspoonful of salt; add slowly a little chilled olive oil—perhaps a teaspoonful altogether—until the yolks begin to thicken. Continue to add more oil, a few drops at a time, until the mixture is very thick, then stir in a few drops of lemon juice. Alternate oil and lemon juice until almost a pint of the oil has been added. To put the salad together make cups of blanched lettuce leaves, put a large spoonful of the cherries in each, add to the mayonnaise a couple of stiffly whipped cream and heap some of it over each dish of salad.

**Frozen Cherries.**  
To make two quarts and a pint of the frozen fruit, boil together for five minutes, one pound of sugar and one quart of water. Put three pints of stoned sweet cherries through a fruit chopper or a coarse sieve, add to the syrup, stir thoroughly and set aside. When cold add two tablespoonfuls of lemon juice and a cupful of ice water and freeze, stirring in, when half frozen, the white of an egg whipped to a stiff froth. With two tablespoonfuls of powdered sugar.

**Cherry Nectar.**  
The cherry nectar which is served throughout the meal is to be made with one pint of cherry juice, a cupful of lemon juice, a cupful of sugar and a pint of water and one quart of water, aside to cool. Pound the remainder, with stones and all, mix them with three pints of water and sufficient sugar to sweeten palatably—the exact quantity depending upon the taste. Strain through a sieve and simmer until clear; then rub through a sieve and chill. To serve drop the whole fruit in the tureen and pour the strained soup over them. A little claret or Rhine wine may be added if liked.

**Character in Neck.**

Character is told every day of the week by the expression of the mouth and eyes, by the hands, etc., but it is not everyone who can read the character of their friends by the shape and appearance of their necks.

Nevertheless, the neck of a woman will indicate to a great extent what is her general character and often the state of her health.

The neck of the avaricious man or woman is stretched far forward and out of their clothes. It looks as if it were in the pursuit of gain.

On the other hand, the sagacious neck is a short, muscular neck, and is large. Sometimes their owners are spoken of as having no neck, the head looking almost as if it were resting upon the shoulders, says Woman's Weekly.

A short, thick neck has another meaning, for it suggests that its owner is a wilful person.

The perfectly proportioned neck is the graceful neck, it is rather long, it is true, but it is exquisitely rounded, and indicates a charming, affable nature. Another long neck, one, however, which is thin, belongs to the timid, over-sensitive person.



THE FASHIONABLE LINEN SUIT.

Linen coat suits were never more worn than this season and the models are varied and numerous. The long, three-quarter coat is favored for walking suits, but he more elaborate, dressy afternoon gowns show some sort of short jacket. Our model was copied from a pale green linen, and the little round coat is void of trimming save stitched bands of the material down the front. The flat round collar and pieces on sleeves are also heavily stitched.

The hat is green Neapolitan with loose folds of green chiffon cloth and one large pink rose on side.

## THE LINGERIE HAT

The newest of all lingerie hats is that of a pale shade of blue or pink, usually of both—the foundation of one color, embroidered in motifs or in an all-over design in the contrasting color, with perhaps a bow of ribbon to emphasize the color scheme; or one of those new plumage-pale blue, with the edges the palest tint of pink all the way round.

Besides feathers, the use of flowers upon lingerie hats is new, and wreath-like trimmings of tiny June roses and forget-me-nots nestle against a snowy background, or a bunch of little daisies is perched upon a pale blue brim.

The colored hats—if so delicate a tint can be called color—are exceptions. Most lingerie hats are white. But they're mighty pretty exceptions, and make the prettiest sort of a setting for a white dress. They follow picture styles even more than actual lingerie styles.

Stretching the embroidery on the light frames shows it off much more sharply, so that prettier and prettier embroideries are in demand all the time—sheer stuffs embroidered in eyelet designs being most popular of all.

Linen—a heavier weight than handkerchief linen—with bold, open designs, makes up one very stunning hat, with rows and rows of tiny frills for a brim facing instead of lines.

Some of the hats which properly belong to the lingerie class aren't lingerie at all, except in treatment. Horsehair—

## To Clean White Shoes.

White leather belts and shoes are not unalloyed joy, for they're constantly getting dirty, and, like everything else white, they must be irreproachably white to be acceptable.

Gasoline cleans them more easily than anything else—belts regularly washed in it, or rubbed with a cloth wet in gasoline, and shoes cleaned by the latter method.

If you use the purified gasoline, that unpleasant odor about cleaned things, often noticed when they've been most carefully aired, will be avoided. And be careful about the use too often repeated will result in an explosion, nor in a room where there is artificial light or a fire.

Ooze and buckskin should be cleaned with pipe clay, and a dozen preparations of it come, it should be dampened and put on, rubbing gently, but well, into the leather, and allowed to dry on. When it is perfectly dry brush it off.

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**12½c Printed Batiste and Lawns**  
30 inches wide; all new goods; styles of floral and dotted effects, white and tinted grounds, 10c

**50c, 60c, 75c Imported Colored Dotted Swiss**  
Black and White, Light Blue, Pink, Ecru, Red, Navy, embroidered with white. To close, your choice. 39c

**Silk Tissue**  
Light glossy fabric, in which silk largely predominates, in all the leading shades; also black and white; 19c value. Yard. 12½c

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